

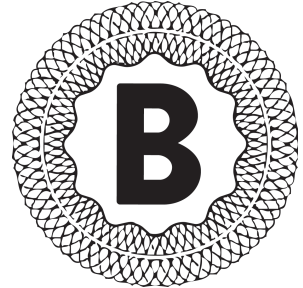
STARTERS

CORN + MAINE LOBSTER STEW SWEET POTATO + FAVA BEANS + VIDALIA ONION	18
SAUTÉED SEA SCALLOPS* PARSNIP PUREE + MEYER LEMON BUTTER	23
CRISPY POLENTA FRIES TRUFFLE AIOLI + IMPORTED PARMESAN	12
AMERICAN PROSCIUTTO + FIG PRESERVE BABY ARUGULA	18
HAND CUT PRIME STEAK TARTARE* PICKLED SHALLOTS + VIOLET MUSTARD	23

ICED + RAW

LOCAL OYSTERS* SALSA VERDE + MIGNONETTE	18
ICED TIGER SHRIMP COCKTAIL COCKTAIL SAUCE + HORSERADISH	28
WOODBURY'S WELLFLEET CLAMS* HORSERADISH + LEMON	13
PIEDMONTE BEEF CARPACCIO FRIED PARMESAN PUFFS + PICKLED EGGPLANT	22
FOIE GRAS TERRINE FIG PRESERVE + PICKLED SHALLOTS	24
ICED LOBSTER TAILS COCKTAIL SAUCE + LEMON	MKT
SEAFOOD TOWER* LOBSTER + LOCAL OYSTERS + WELLFLEET CLAMS + SHRIMP COCKTAIL	2/31 4/58 6/90

GLUTEN FREE MENU



EXECUTIVE CHEF:
MARIO CAPONE

ALLERGIES:

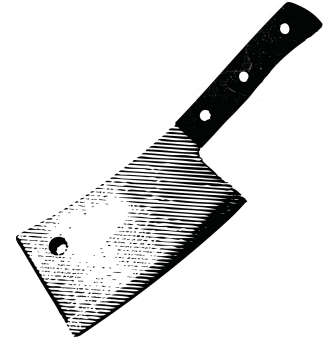
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

WE CAN SUPPLY A GLUTEN-FREE MENU UPON REQUEST.

* CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

SALADS

ROMAINE CAESAR SALAD* WHITE ANCHOVIES + TREVISO	14
SALT ROASTED BEETS + PISTACHIO GOAT CHEESE + CITRUS HONEY	14
PETITE LETTUCE + HERB SALAD BABY TOMATOES + ENGLISH CUCUMBER	13
MAPLEBROOK BURRATA + BRÛLÉED PEACHES BABY TOMATOES + 25-YEAR BALSAMIC	16
BABY ICEBERG WEDGE + BERKSHIRE BLUE SMOKED BACON + CANDIED WALNUTS	14



MUCH OF OUR PRODUCE COMES FROM OUR OWN GIBBET HILL FARM IN GROTON, MASSACHUSETTS. WE SOURCE LOCALLY WHENEVER POSSIBLE.

ENTRÉES

GIANNONE FARM BRICK CHICKEN FINGERLING POTATOES + SWISS CHARD + BABY CARROTS	34
SKIRT STEAK* WITH CHARRED AVOCADO SOFT WHITE GRITS + CHIPOTLE BUTTER	36
COLORADO LAMB CHOPS* ROASTED EGGPLANT + MINT RAITA + PAPADUM	62
WHOLE BRANZINO AL FORNO* LEMON-THYME VINAIGRETTE + GIGANTES PLAKI BEANS	40
CARNAROLI LOBSTER TAIL RISOTTO BURNT ROSEMARY + PEAS + LEMON	MKT
CHARCOALED SALMON* CREAMED POTATOES + SNAP PEAS + PRESSED BEET VINAIGRETTE	38
BERKSHIRE LONG BONE PORK CHOP TRUFFLED POLENTA FRIES + DRIED CHERRY SAUCE	39

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STEAKS

BLACK ANGUS FILET MIGNON* 8OZ or 12OZ	48 58
BLACK ANGUS BONE-IN FILET* 16OZ	75
PRIME NEW YORK SIRLOIN* 16OZ	58
28 DAY AGED PRIME RIBEYE* 16OZ	60
PRIME T-BONE STEAK* 24OZ	74
PRIME STEAK AU POIVRE* RED WINE + BONE MARROW	62
BUTCHER CUT PRIME TOMAHAWK RIB STEAK* FOR 2 42OZ	115

SIDES

CREAMED LOCAL CORN + SMOKED BACON FRIED OKRA + SCALLIONS + SEA SALT	16
GRILLED ASPARAGUS BLACK TRUFFLE BUTTER + MALDONS SEA SALT	15
SAUTÉED LOCAL MUSHROOMS GREEN GARLIC BUTTER	9/13
YUKON GOLD MASHED POTATO SWEET BUTTER	8/11
ROASTED FINGERLING POTATOES GARLIC CONFIT + SEA SALT	11
CREAMED LEAF SPINACH FRIED LOCAL FARM EGG*	12
BAG OF FRENCH FRIES HOUSE KETCHUP	
ADD TRUFFLE OIL +2	9
ADD TRUFFLE AIOLI +2	

SAUCES BUTTERS SALTS

CREAMY HORSERADISH

BÉARNAISE*

HOT ROQUEFORT BUTTER

BANCROFT HOUSE
STEAK SAUCE

GARLIC PARSLEY BUTTER

SMOKED BLACK SALT

RED WINE SALT

ADD-ONS

LOBSTER TAIL | MKT

GIANT PRAWNS | 15

SHISHITO PEPPERS | 6

BONE MARROW | 12

FOIE GRAS TERRINE | 18

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